



The award-winning Min Jiang restaurant continues to expand its footprint with the opening of Min Jiang at Dempsey. Set amidst the luscious greens of Dempsey Hill, this is the second independent restaurant that Goodwood Park Hotel fully manages off-site.

Helming Min Jiang at Dempsey is Master Chef Goh Chee Kong, who was also the head chef at Min Jiang at One-North in Rochester Park since its establishment in 2006. He has more than 30 years of culinary experience and has honed his skills in several Chinese restaurants prior to joining Goodwood Park Hotel in 2000. Many of Master Chef Goh's creative dishes are expertly executed with modern finesse and have received rave reviews from guests, garnering many awards and accolades for the restaurant through the years.

Featuring contemporary Sichuan and Cantonese fare, the house specialities include the authentic Beijing Duck prepared according to an ancient Chinese recipe, the exquisitely prepared dim sums as well as roast meats.

盆满钵满

PROSPEROUS HARVEST

(10 Jan to 12 Feb 2025) 鸿运福祿壽捞起 (三文鱼, 鲍鱼, 龙虾捞起)
Prosperity Salmon, Abalone and Lobster 'Yu Sheng'

前程万里 (六头鲜鲍虫草花干贝炖鸡汤)
Double-boiled Chicken Soup, 6-Head Abalone
with Dried Scallops and Cordyceps Flower

年年有余 (家乡蒸鲈鱼扒)
Steamed Sea Perch Fillet with Black Fungus
and Golden Mushrooms in Superior Soya Sauce

恭贺新喜 (秘制排骨)
Braised Spare Ribs in Chef's Special Sauce

龙马精神 (开边龙虾松茹捞面)
Stewed Noodles & 'Shimeji' Mushrooms with Half Lobster

金碧辉煌 (杨枝雪糕)
Chilled Mango Sago with Pomelo and Ice Cream

\$168⁺⁺ PER PERSON
(MIN. 2 PERSONS)

幸福美满

BOUNTIFUL BLISS

(10 Jan to 12 Feb 2025) 鸿运福祿壽捞起 (三文鱼, 鲍鱼, 龙虾捞起)
Prosperity Salmon, Abalone and Lobster 'Yu Sheng'

连岁有盈余 (岷江三拼盘)
Min Jiang Trio Platter
• Pan-fried Scallops filled with Shrimp Mousse
• Marinated Red Jellyfish Flower
• Deep-fried Shelled Prawn with Wasabi Mayonnaise Dressing

如意吉祥 (金汤蟹肉扒燕盏)
Braised Bird's Nest with Crabmeat in Golden Broth

满堂皆喜庆 (香酥爱尔兰鸭)
Crispy Silver Hill Duck served with Homemade Crêpes

风生水起 (蚝皇六头鲜鲍干竹笙酿金菇)
Braised 6-Head Abalone & Bamboo Pith, Golden Mushrooms
With Seasonal Greens in Dried Scallops Sauce

嘻哈大欢笑 (XO酱煎虾皇捞面)
Stewed Noodles with King Prawns in XO Chilli Sauce

金彩团圆 (红莲雪蛤桃胶)
Chilled Hasma with Peach Resin and Lotus Seeds

\$208⁺⁺ PER PERSON
(MIN. 4 PERSONS)

富贵吉祥

AUSPICIOUS PROSPERITY

(10 Jan to 12 Feb 2025) 鸿运福祿壽捞起 (三文鱼, 鲍鱼, 龙虾捞起)
Prosperity Salmon, Abalone and Lobster 'Yu Sheng'

五福临门 (岷江五福拼盘)

Min Jiang Quintet Platter

- Deep-fried Fresh Prawns with Crispy Milk
- Stir-fried Freshly Harvested Seasonal Greens and Macadamia Nuts
- Pan-fried Scallops filled with Shrimp Mousse
- Scrambled Eggs with Crabmeat
- Marinated Jellyfish Flower

如意吉祥 (金汤蟹肉扒燕盏)

Braised Bird's Nest with Crabmeat in Golden Broth

金鸭迎新春 (古法木材烤北京鸭)

Legendary Wood-fired Beijing Duck served with Homemade Crêpes

如鱼得水 (避风塘多宝鱼)

Typhoon Shelter Turbot Fish

双星报喜 (小米南非鲍扣鳗鱼肚伴田园菜)

Braised African 5-Head Abalone, Eel Fish Maw with Millets and Seasonal Greens

嘻哈大欢笑 (上汤虾皇日本面线)

Wok-fried King Prawns with Japanese 'Mee Sua'

金碧辉煌 (杨枝雪糕伴酥炸年糕)

Deep-fried 'Nian Gao' accompanied with Chilled Mango Sago with Pomelo and Vanilla Ice Cream

\$1,688⁺⁺

PER TABLE OF 6 PERSONS

\$1,988⁺⁺

PER TABLE OF 8 PERSONS

\$2,388⁺⁺

PER TABLE OF 10 PERSONS

素食套餐

VEGETARIAN SET MENU

(10 Jan to 12 Feb 2025) 岷江素拼盘

Min Jiang Vegetarian Trio Platter

- Crispy Lotus Root with Vegetable Salad
- Crispy Mock Peking Duck served with Pancakes
- Pan-fried Vegetarian Dumpling

竹笙素宝羹

Vegetarian Thick Soup with Bamboo Pith

素鲍玉时蔬

Braised Whole Vegetarian Abalone with Seasonal Greens

酸甜素鱼片

Pan-fried Vegetarian Fish in Sweet and Sour Sauce

良田蔬菜粒炒饭

Vegetarian Fried Rice with Minced Vegetables

杨枝甘露

Chilled Cream of Fresh Mango with Sago Pearls and Pomelo

\$138⁺⁺ PER PERSON

Prices are subject to 10% service charge and prevailing government taxes.
Some items may contain or have come in contact with allergens. Guests may check with our staff for assistance.